



DESSERT MENU

Tiramisù

espresso soaked lady fingers,
mascarpone crema 7

Vesuvio

warm chocolate pudding cake,
blood orange sauce, vanilla gelato 9

Rocco's Nachos

chocolate draped cannoli chips,
classic cannoli crema 7

Ricotta Cheesecake

seasonal garnish 7

Frutta Mista

seasonal fruit, ginger gelato 7

Zeppole

sugar dusted fried pastry puffs,
caramel sauce 7

Nutella Pizza

sliced banana, white chocolate chips,
vanilla gelato 8

CAFFÈ

Espresso	3
Espresso Doppio	4.5
Cappuccino	5
Macchiato	4
Organic House Brew	3
Tea Selection	4

VINI DOLCI

Moscato d'Asti "Nivole" *Michele Chiarlo* 2006

Brachetto d'Aqui *Rosa Regale Banfi* 2007

Malvasia della Lipari *Colosi*

Vin Santo *Isole e Olena*

DIGESTIVI

Fernet Branca

Pernod

Averna

Caravella Limoncello

Liquore Galliano

Sambuca Romana

Romana Black

Cynar

Liquore Strega

Caravella Orangello

AFTER DINNER

Grappa di Montalcino *Banfi*

Grappa di Amarone *Allegrini*

Grappa di Moscato *Poli*

Courvoisier XO

Martel Cordon Bleu

Martel XO

Hennessy

Remy Martin VSOP

Remy Martin XO

Fonseca Ruby Port

Graham's Six Grapes

Quinta Do Noval *20 year Tawny*

Grand Marnier

Amaretto di Saronno

Bailey's

Drambuie

Irish Mist

Tia Maria

Harvey's Bristol Cream

SCOTCH

Glenfiddich *12 year*

Glenlivet *12 year*

Macallan *12 year*

Oban *14 year*

Balvenie "Single Barrel" *15 year*

Laphroaig *15 year*

Chivas Regal *Royal Salute 21 year*

Glenmorangie *18 year*

Johnny Walker Blue